INSTRUCTION MANUAL

ZANUSSI

COMBINATION oven

ZCM 32 T

8221909-37

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Congratulations on the purchase of your new combination oven

Thank you for choosing a Zanussi product.
We are convinced that you will find your new combination oven very useful and that it will be of great help to you. As with all new kitchen appliances, it will take some time to learn all the new functions and features, but with time, this oven will become indispensable to you.

Before using your combination oven

Read through the instruction manual carefully.
The following instructions have been prepared, to ensure you can get the best from your new Zanussi combination oven.
Please make sure you read them carefully.

It is important that this instruction book is retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or if you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

Please ensure you have read the whole instruction book before using the appliance and that you follow the recommendations given.

Safety instructions

- The built-in safety interlock switches prevent the combination oven from operating when the door is open.
- Do not tamper with the safety interlock switches or attempt to operate the oven with the door open as this can result in exposure to microwave energy.
- Do not allow food spills or cleaner residue to accumulate on door sealing surfaces. See the Cleaning and Care section for cleaning instructions.
- Do not operate the oven if it is damaged until it has been repaired by qualified service personnel.
- It is hazardous for anyone except qualified service engineers to service or make adjustments to this oven. Contact your nearest authorised Zanussi service agent should service be required.
- It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (warped), (2) hinges and latches (broken or insecure), (3) door seals and sealing surface.
- Do not remove the outer case, door or control panel at any time. Doing so may cause exposure to extremely high voltage.
- Install or locate this oven only in accordance with "INSTALLATION INSTRUCTIONS" found in this manual.
- Use the appliance for its intended use as described in this manual. Do not use corrosive chemicals in this appliance. This type of oven is specifically designed to heat, cook and defrost food. It is not designed for industrial, laboratory, or commercial use as this will invalidate the guarantee.
- Do not operate the microwave oven empty. If food or water is not present to absorb the microwave energy, the magnetron tube can be damaged.
- Close supervision is necessary when the oven is used by children.
- Do not store this appliance outdoors.
- Do not use this product near water.
- Do not attempt to dry clothing or newspapers in the combination oven. These items can ignite.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

NOTE:

- Do not force the turntable to rotate by hand. This may cause malfunctioning.
- Arcing in the oven during microwave operation usually occurs from use of metallic utensils. Continuous arcing, however, can damage the unit. Stop the programme and check the utensil. Ensure that any Aluminium foil used is suitable for microwave cooking.
- Care should be taken not to obstruct any air vents located on the top, rear, side and bottom of the oven.

Do not use this oven for commercial purposes. This oven is made for domestic use only.

Utensil safety

- Most glass, glass ceramic and heat-resistant glassware utensils are excellent for use in the combination oven. Although microwave energy will not heat most glass and ceramic items, these utensils can become hot as heat transfers from the food to the container. The use of oven gloves to remove dishes is recommended.

Testing suitability for microwave

- Place the cookware in the microwave along with a glass half full of water. Heat on 850 W (100%) for one minute. If the cookware feels hot, you should not use it. If it is just slightly warm, you can use it for reheating but not for cooking. If the dish is at room temperature, it is suitable for microwave cooking.
- Paper napkins, wax paper, paper towels, plates, cups, cartons, freezer wrap and cardboard are great convenience utensils. Use only food wraps recommended for microwave use. Always be sure containers are filled with food to absorb energy and thus avoid the possibility of overheating. Do not use such containers made from recycled material.

- Many plastic dishes, cups, freezer containers and plastic wraps, providing they are not made from recycled materials, may be used in the microwave oven. Follow manufacturer's instructions when using plastics in the oven. Avoid using plastic utensils with foods that have high fat or sugar content since these foods reach high temperatures and could melt some plastics. Use only food plastic wraps recommended for microwave use.
- Do not leave oven unattended, and look at it from time to time when heating or cooking food in plastic, paper or other combustible containers. If smoke is observed, keep door closed, switch the oven off or disconnect oven until smoke stops.
- Metal utensils and utensils with metallic trim should not be used in the microwave oven, unless specifically recommended for microwave use.
- Containers with restricted openings, such as bottles, should not be used for microwave cooking.
- Use caution when removing a lid or cover from a dish to avoid steam burns.

Foil Containers

Shallow foil containers may safely be used to reheat foods in your microwave oven providing the following rules are observed. **DO NOT** use foil containers when cooking or reheating by the sensor programmes.

1. Foil containers should not be more than 3cms (1 1/4") deep.
2. Foil lids **must not** be used.
3. The foil container must be at least two-thirds full of food. Empty containers must never be used.
4. Foil containers should be used singly in the microwave oven and should not be allowed to touch the sides. If using the metal cooking rack, the foil container should be placed on an upturned ovenproof plate.
5. Foil containers should **never** be re-used in the microwave oven.
6. If the microwave oven has been in use for 15 minutes or more, allow it to cool before using it again.
7. The container and turntable may become hot during use, take great care when removing either from the oven. It is advisable to use an oven cloth or glove when doing so.
8. Remember when using an aluminium foil container that the reheating or cooking times may be longer than you are used to, always ensure that the food is piping hot **before serving.**

Note: A comprehensive list of containers which are suitable for use in convection, grill, microwave and combination functions are given on page 8.

Food safety

- Do not heat food in a can in the microwave oven. Always place the food in a suitable container.
- Deep fat frying should not be done in the microwave oven, because the fat temperature cannot be controlled, hazardous situations can result.
- Popcorn may be prepared in the microwave oven, but only in special packages or utensils designed specifically for this purpose. This cooking operation should never be unattended.
- Pierce foods with non-porous skins or membranes to prevent steam build-up and bursting. Apples, potatoes, chicken livers, and egg yolks are examples of items that should be pierced.

- Food items with plenty of moisture or liquid such as casseroles and soups, can be safely heated on Full Power (100%), whereas vegetables, puddings, plated and prepared chilled meals are best reheated more gently on 450W (60%), until they are piping hot throughout.
- Always follow the cooking advice given on the pack when reheating or cooking commercially prepared foods including cook-chill dishes. However, it is essential to adjust cooking times when necessary to ensure that food is piping hot throughout before serving.
- Take particular care when reheating food items such as mince pies, Christmas pudding and sausage meat which have a high sugar or fat content and absorb microwave energy very quickly.
- The starting temperature of the food will affect the reheating time. Refrigerated food will take longer than food at room temperature. Cover food to keep in the heat and moisture.
- Stir foods such as soups, drinks, sauces, casseroles, milk puddings, or wherever possible to make sure they heat evenly.
- Large items which cannot be stirred, for example Lasagne, Shepherds Pie, are best reheated on a lower power level, 500W, Power level 5 or 320W, Power level 3 to allow the centre to become thoroughly heated without overheating the outer edges.
- Large items such as jacket potatoes should be turned halfway through cooking to help even reheating.
- Arrange plates of food to be reheated with thicker food to the outer edge and with delicate foods such as thin slices of meat in the centre.
- To give a more freshly cooked appearance it is often better to reheat the sauce or gravy separately.
- Underestimate reheating times for the first time, then check that the food is heated thoroughly. You can always put it back in the oven, but once it is overheated it is spoilt.
- Reheating does improve some foods, for example, bread freshens up beautifully in the microwave, and casseroles improve their flavour with reheating.
- Pastry needs only brief reheating on microwave mode to prevent it becoming soggy. As stated above, care must be taken with fillings with a high sugar or fat content as they can be easily overheated and may burn.
- The basic rules to remember when reheating foods are cover, stir, and turn where possible, and allow standing time. Always cook food until it is piping hot throughout.

WARNING: When heating liquids, e.g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Do not overheat.
3. Stir the liquid before placing the container in the oven and again halfway through the heating time.
4. After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container, using a cloth or oven glove.

Safety instructions when cooking by browner/grill

1. The glass viewing window may break if water is spilled on it during grilling.
2. Be sure to use an oven glove when loading and unloading the oven. Containers get very hot in the oven, so be careful not to burn yourself. The turntable and metal rack also get very hot so be sure to use an oven glove when handling them.
3. Do not touch the inner or outer viewing window with metal components when loading or unloading the oven. The inside of the door and oven get very hot so take care when attending food in the oven.
4. Do not put the turntable or containers in cold water or try to cool them quickly after use.
5. Do not place items on top of the cabinet. The top of the cabinet gets very hot, so anything placed on it may be damaged by the heat.

NOTE: It is quite normal for steam to be emitted around the door, or for misting to occur on the door, or even for water droplets to appear below the door during the cooking cycle. This is merely condensation from the heat of the food and does not affect the safety of your oven. The door is not intended to seal the oven cavity completely.

It is important that this instruction book should be retained with the appliance for future reference.

Oven utensils and accessories guide

A variety of Utensils and Materials may be used for cooking in your combination oven. For your safety and to prevent damaging utensils and your oven choose appropriate utensils and materials for each cooking method. The list below is a general guide.

Material	Utensils	Microwave Cooking	Convection and Browner/Grill Cooking
Ceramic & Glass	Corning ware	YES	YES
	Heat resistant glassware	YES	YES
	Glassware with metal decoration	NO	NO
	Lead crystal glass	NO	NO
China	Without metal decoration	YES	YES
Pottery		YES	YES
Plastic	Microwave oven heat-proof wear	YES	NO
	Plastic wrap	YES	NO
Metal	Metal baking pan	NO	YES
	Aluminium foil suitable for microwave cooking	YES*	YES
Paper	Cups, plates, towels	YES	NO
Waxed paper		YES	NO
Wood		NO	NO
Accessories	Turntable	YES	YES
	Turntable support	YES	YES
	Grill rack	NO	YES
	Convection roasting rack	YES	YES
	Convection tray	NO	YES

YES: Utensils and accessories to use NO: Utensils and accessories to avoid

*Do not place shallow aluminium foil containers directly onto the grill or convection racks.

Do not use the grill or convection tray in the conventional microwave or combination functions.

Unpacking

N.B. When you unpack the oven, check that the product is free from damage. Damage or any missing parts must be reported immediately to the retailer. Do not leave packing material so that small children can play with it. This can be hazardous.

Installation Instructions

1. Remove promotion label from the door. (If any.)

2. This oven can be used as a free standing oven or built-in into a kitchen cabinet using the kit supplied with the appliance. To install the oven in a kitchen cabinet, follow diagrams A-G on page 10.
   The oven should be installed on a flat, level surface. The surface must be strong enough to safely bear the weight (26 kg) of the oven, and the contents.
   To avoid the possibility of causing vibration or noise the oven must be in a stable position.
   When oven is first plugged into a power outlet, (13 amps mains socket), "1:01" will flash in the display window, if not, switch off at power outlet, unplug the unit and re-insert the plug into the wall outlet.

3. Keep the oven away from heat and water. Exposure to heat and water can lower oven efficiency and lead to malfunctioning, so be sure to install the oven away from heat and water sources.

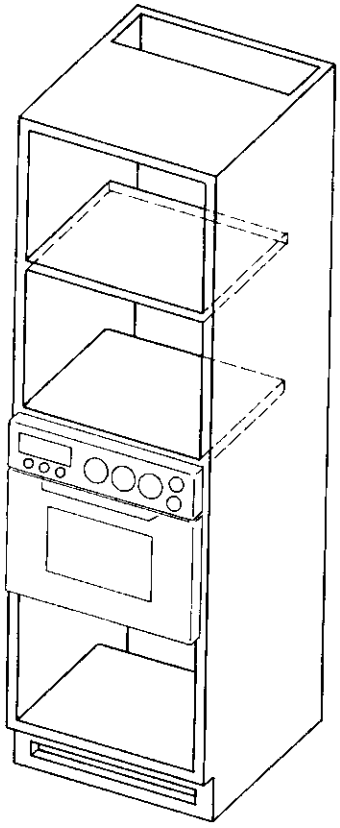
4. Do not block air vents on the top and the sides of the cabinet and also do not place any articles on the top of the oven. If air vents are blocked during operation, the oven may overheat, and this may lead to malfunctioning. Hot air escapes from these vents, so be sure not to obstruct them or let curtains come between the oven and the rear wall.

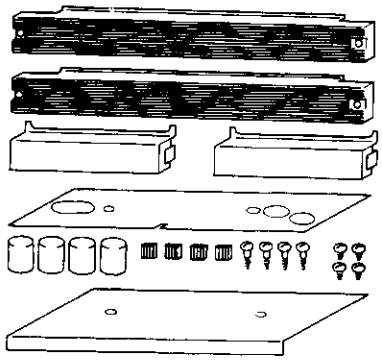
5. Place the oven as far away from radios and TV's as possible. This oven does conform to EEC requirements* of radio interference suppression, but some interference may occur if it is placed too close to a radio or TV, so keep them as far apart as possible.

* *This appliance conforms to the requirements of EEC Radio Interference Directive 87/308/EEC.*

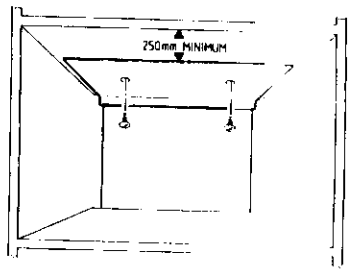
6. If positioned in a corner, leave a gap of at least 2,0 cm from the right side wall.

Important! The oven can be placed almost anywhere in the kitchen. Make sure it is placed on a flat, level surface and that vents as well as the gap underneath the oven are not blocked (for sufficient ventilation).

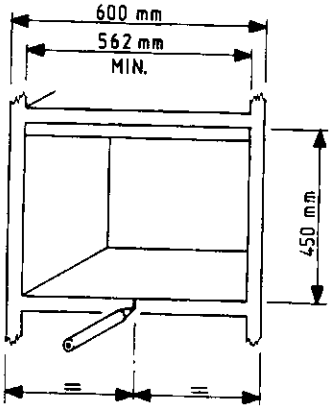




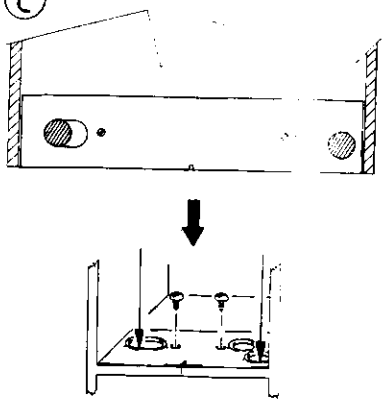
A


250mm MINIMUM

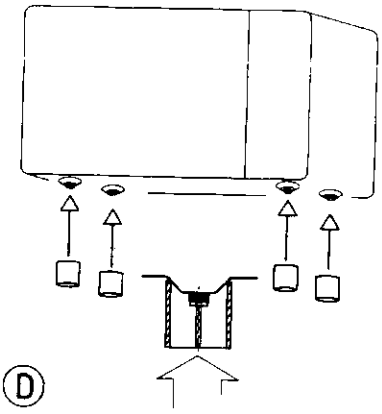
B


600 mm
562 mm
MIN.
450 mm

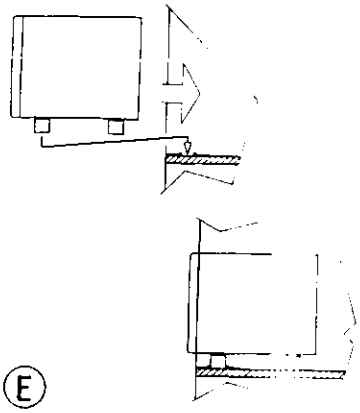
C



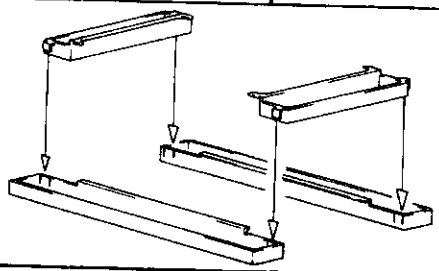
D



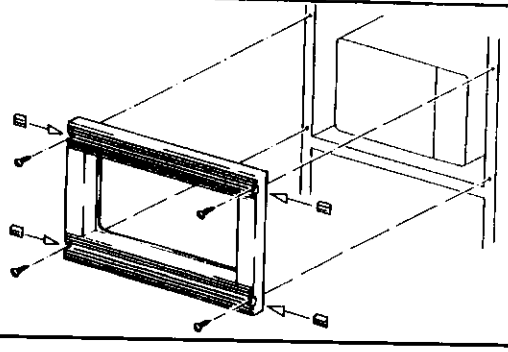
E

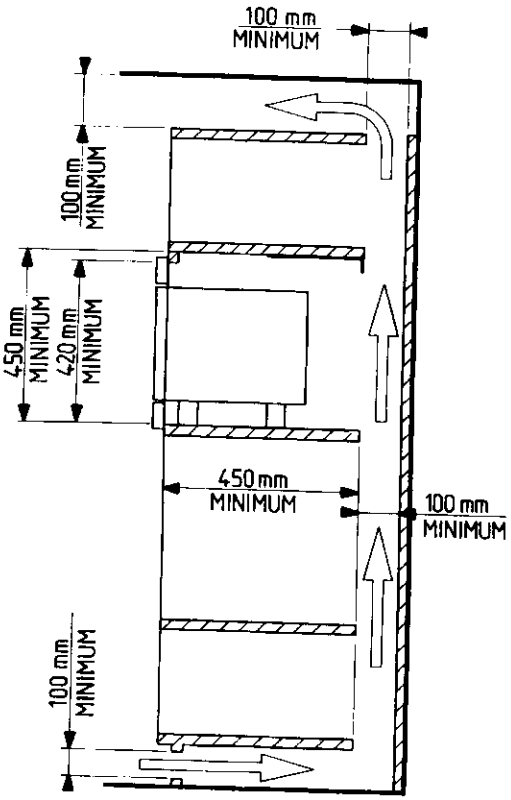


F



G




100 mm
MINIMUM
100 mm
MINIMUM
450 mm
MINIMUM
420 mm
MINIMUM
450 mm
MINIMUM
100 mm
MINIMUM
100 mm
MINIMUM

Electrical connections

WARNING! THIS APPLIANCE MUST BE EARTHED.

The manufacturer declines any liability should this safety measure not be observed.

If the plug that is fitted to your appliance is not suitable for your socket outlet, it must be cut off and the appropriate plug fitted.

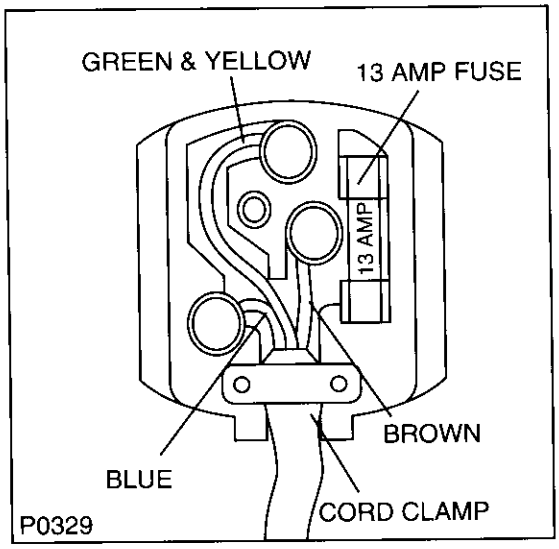
Remove the fuse from the cut off plug. The cut off plug should then be disposed of to prevent the hazard of shocks in case it should be plugged into a 13 Amp socket in another part of your home.

IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

GREEN AND YELLOW	EARTH
BLUE	NEUTRAL
BROWN	LIVE

If you fit your own plug, the colours of the wires in the mains lead of your appliance may not correspond with the markings identifying the terminals in your plug, proceed as follows:



Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter "E" or the earth symbol (⏚) or coloured green and yellow.

Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter "N" or coloured black.

Connect the brown (live) wire to the terminal in the plug which is marked with the letter "L" or coloured red.

The plug moulded on to the lead incorporates a fuse. For replacement, use a 13 Amp BS1362 fuse. Only ASTA or BSI approved fuses should be used.

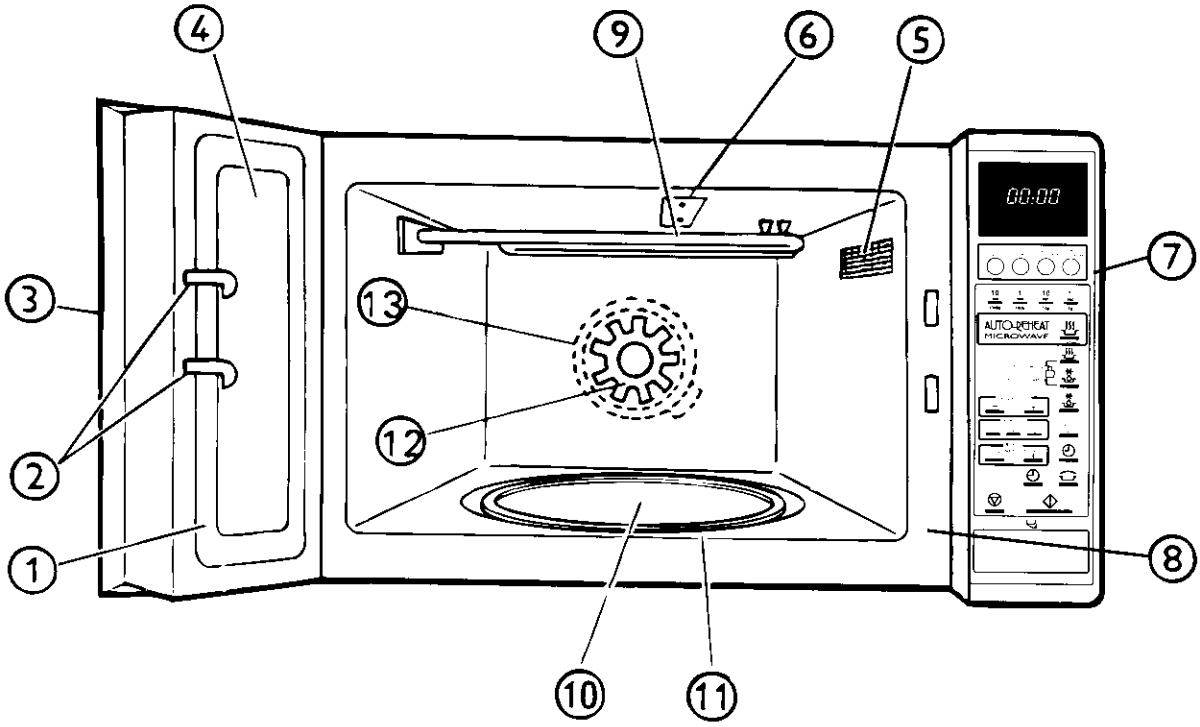
The plug must not be used in the fuse cover/carrier is lost. The cover/carrier is indicated by the coloured insert at the base of the plug.

A replacement cover/carrier is indicated by the coloured insert at the base of the plug.

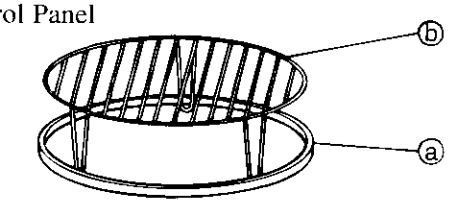
A replacement cover/carrier must be obtained from your local Zanussi Service Centre.

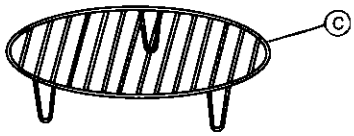
This appliance complies with E.E.C. directive No. 87/308 of 2.6.87 relative to radio interference suppression.

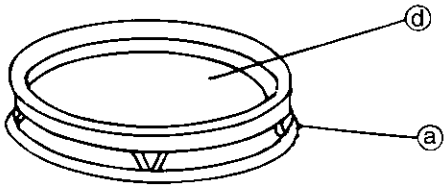
Identifying the Oven Parts

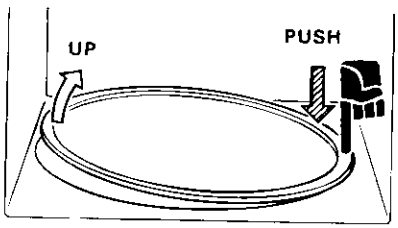


1. Door Seal
2. Door Locks
3. Oven Door
4. Oven Window
5. Oven Light
6. Microwave Distributor Cover
7. Control Panel









8. Oven Front Plate
9. Grill Heater
10. Spindle (Under turntable tray)
11. Roller Ring (Under turntable tray)
12. Convection Fan
13. Convection Heater

a. Glass Turntable Tray – It rotates clockwise or anti-clockwise during cooking. To remove the turntable, push the rim down and lift out.

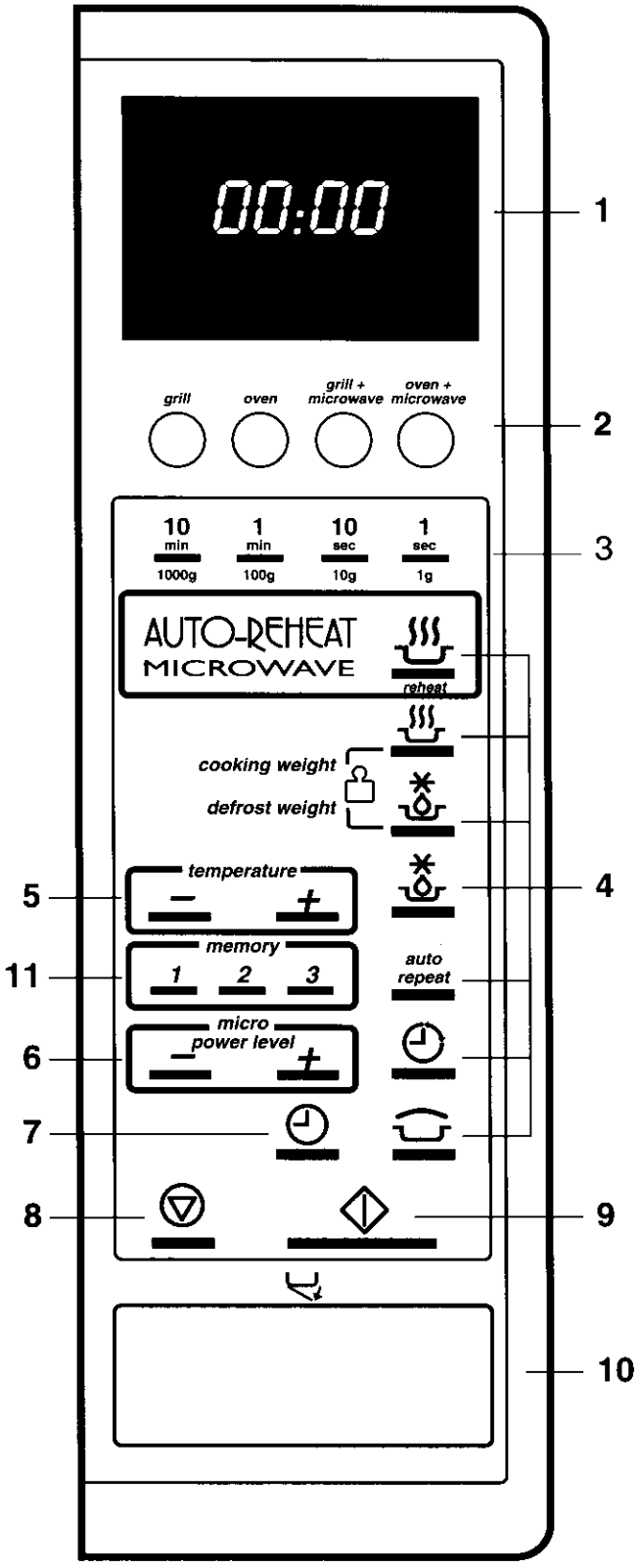
CAUTION

- **DO NOT remove the turntable tray when any item of food or any dishes etc. are placed on it.**
- **Remove with care as the turntable tray can get hot during cooking.**

b. Grill Rack – Place onto turntable tray for grilling and combination grilling. Do not use in the microwave, convection or combination convection mode.

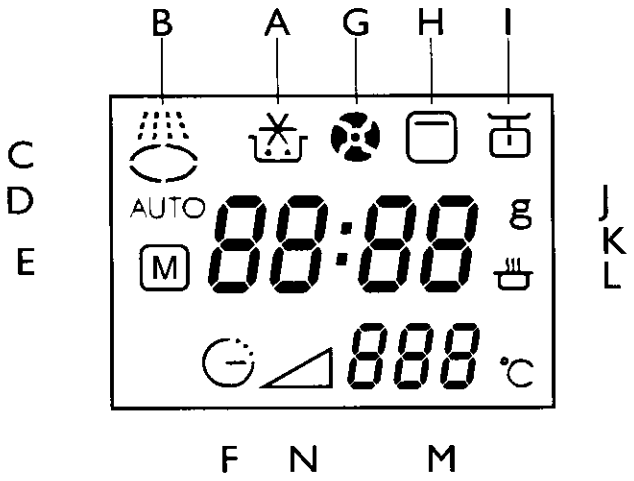
c. Convection Rack – Place on turntable when using convection or combination convection. It can also be used to aid microwave distribution to the base of food when heating or defrosting on microwave only.

d. Convection Tray (coated metal) – Place onto turntable tray for convection and combination convection.
Do not use in the microwave, grill or combination grill mode.



1. FLUORESCENT DISPLAY
   Indicates cooking time, power level and other oven features.
2. FUNCTION BUTTONS
   Used to select the desired oven operation.
3. NUMERAL PADS
   Used to set cooking times, clock time, weight of food and temperature.
4. FUNCTION PADS
   Used to select the desired oven operation.
5. TEMPERATURE PAD
   Used to set desired temperature.
6. MICROWAVE POWER LEVEL PADS
   Used to set desired power level.
7. CLOCK PAD
   Used to set and recall the time of day.
8. CLEAR PAD
   Used to clear all information previously put into oven control panel except the clock and memory.
9. START PAD
   Used to start selected operations except the clock.
10. DOOR OPENING BUTTON
    Push to open the door.
11. MEMORY PADS
    Used to store programmes.

Display Window



A. **Defrost Symbol**
B. **Microwave Symbol**
When it is flashing, the oven is operating on microwave.
C. **Turntable Symbol**
When it is rotating, turntable is rotating.
D. **Auto Symbol**
Illuminates when the oven is operating on auto programmes.
E. **Memory Symbol**
F. **Pre-set Symbol**
When lit, the oven will automatically turn on at selected time.
G. **Convection Symbol**
When it is rotating, the oven is operating in convection mode.
H. **Grill Symbol**
I. **Weight Symbol**
J. **"g" Symbol**
Illuminates during setting weight for weight cook or weight defrost.
K. Fluorescent display shows cooking time, time of day and weight of food.
L. **Cook Indicator**
When lit, the oven is operating.
M. Fluorescent display shows temperature degree, power level and bread proving.
N. When lit, the oven is operating in microwave mode and it lights up when setting the power level.

Operation

Your ZANUSSI Combination Oven is easy to operate

OPERATION	RESULTS
1. PUSH THE "PUSH TO OPEN" button.	
2. Place the food, or food in its container, on the Turntable Tray.	
3. Close the door. The latch will snap shut, automatically locking the door. If the door is not closed properly, the oven will not start.	
4. Set the Oven Control, as instructed on the next pages, "HOW TO SET THE OVEN CONTROL".	
5. Touch the ◇ pad.	The oven will start cooking, and the Cooling Fan, Turntable Tray, Oven Light and Cook Indicator Display will come on.
6. End of Cooking Cycle: 1) The Timer switches off.	The beeper will sound three times. The oven will automatically shut off, and the Cooling Fan, Turntable Tray, Oven Light, the Cook Indicator Display will turn off, and Clock will reappear on the display.
2) Open the door during cooking.	The oven will automatically shut off. The Cooling Fan, Turntable Tray and Oven Light will turn off and the Cook Indicator Display will stop at the cooking time remaining. The oven will not restart until the door is closed and the ◇ pad is pushed again.
3) Touch "Clear" pad during cooking.	The oven will automatically turn off; the Cooling Fan, Turntable Tray, Oven Light and the Cook Indicator Display will turn off. To resume cooking the Oven must be reset.
7. If the following are touched during cooking: 4) 1. "POWER LEVEL" pad during cooking. 2. "Auto Defrost" pad during auto defrosting. 3. "Grill" button during grilling. 4. "Convec." button during convection. 5. "Combi Convec." button during combination convection. 6. "Combi Grill" button during combination grill. 7. "Bread Proving" pad during bread proving.	The oven will automatically turn off; the Cooling Fan, Oven Light, Turntable Tray and the Cook Indicator Display will turn off at the cooking time remaining. Touch the ◇ pad to resume cooking.

note: When you place the Turntable Tray into the oven, ensure the roller ring and the spindle are in position • Always ensure that the roller ring is installed correctly • Place it in the oven so that the up marking is visible • Do not insert upside down • Place the tray onto the spindle and roller ring • DO NOT forcibly rotate the Turntable Tray • When cooking several individual items, such as potatoes, they can be placed directly on the tray leaving an equal space between them for even cooking.

How to Set the Oven Control

Please Note:

1. Each time a pad is touched, a beep will sound to verify the touch.
2. The time of day automatically returns to the display window when the oven turns off.
3. If the clear pad is touched, this erases all the information given to the oven except the clock and memory.

Make sure the oven is properly installed and plugged in.

NOW PLACE A CUP OF WATER IN THE OVEN AND CLOSE THE DOOR. FOLLOW THE OPERATING INSTRUCTIONS BELOW.
DO NOT ALLOW THE CUP OF WATER TO BOIL DRY. – REFILL, IF NECESSARY.

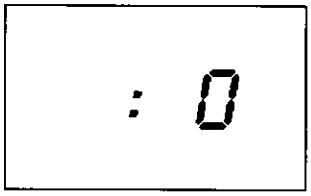
Setting the Clock

When the oven is plugged in, "1:01" will appear in the display window. This clock is a twenty-four hour clock, so from 23:59 it will go to 0:00.

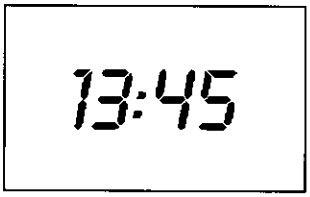
To set Time of Day

Example: 13:45 24 hr Clock

- Touch the pad.
- Touch the pad within 5 seconds. " : 0" will appear in the display window.



- Touch the numeral pads. (For setting the time of day, the MIN pads set the hours and the SEC pads set the minutes.)



10 min	pad once	"10:00" will appear
1 min	pad three times	"13:00" will appear
10 sec	pad four times	"13:40" will appear
1 sec	pad five times	"13:45" will appear

"13:45" will appear in the display window.

- Touch the pad again.

The two dots between the hour and the minutes will flash every other second.
To reset the time of day, repeat the steps given above.
To check time of day while oven is operating, touch the pad and the time will be displayed for 5 seconds.

Microwave Cooking

Note:

- To ensure the best microwave and defrost results, be sure to start with a cool oven. This is important if the grill, the convection and the combination mode has been used prior to microwave cooking. Let the oven cool for 15–20 minutes with the door slightly open.
- Food for microwave defrosting, heating or cooking can be placed either on the turntable, or on the convection rack positioned on the turntable to aid microwave distribution to the underside of the food.
- Power level can be controlled from PL9 (equivalent to 850 watt IEC) down to PL1 (equivalent to 100 watt IEC) by using the power level pads.

To set Power Level

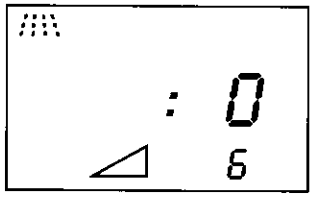
This oven has 9 power levels.

If − is touched, P9 will appear and will count down from power level 9.

If + is touched, P0 will appear and will count up from power level 0.

Example: Set oven to cook at power level 6.

- Touch POWER LEVEL pad.



− pad count down from power level "9" (Touch pad 4 times).

+ pad count up from power level "0" (Touch pad 7 times).

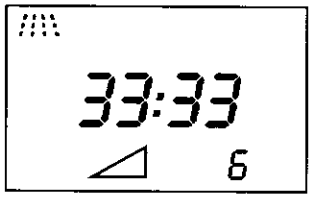
6 will light up in the Fluorescent Display

To set Cooking Time

The timer can be set for up to 99 minutes 99 seconds for microwave cooking.

Example: Set oven to cook for 33 minutes 33 seconds.

- Touch POWER LEVEL pad (to set power level).



- Touch the numeral pads.

10 min / 1000g pad three times; "30:00" will appear

1 min / 100g pad three times; "33:00" will appear

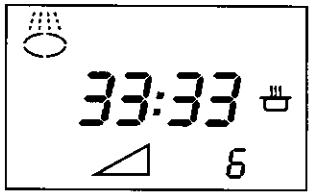
10 sec / 10g pad three times; "33:30" will appear

1 sec / 1g pad three times; "33:33" will appear

33:33 will light up in the display window.

The oven is now set for 33 minutes 33 seconds at power level 6.

Now touch the ◇ pad to commence the cooking operation.



Microwave symbol will flash, turntable symbol will rotate, and cook indicator will light up.

Note:

Should a mistake have been made in setting the timer power level, touch the ⊘ pad and start again. Should food be cooked and removed from the oven, before the set time is completed (i.e. 1 min still shows on the display) touch the ⊘ pad before cooking any further items.

If a mistake in the power level or time settings is noticed before cooking has started, the values can be reset. If the mistake is noticed after cooking has started, touch the clear pad and reset both the power level and time. Cooking time cannot be set unless power level is set previously.

Auto Reheat

This will enable you to reheat a selection of foods by use of the 5 programmes.

Auto Reheat Menu Guide

1. Small Plated Meal
2. Large Plated Meal
3. Mug Drink
4. Pies/Pastries
5. Casserole

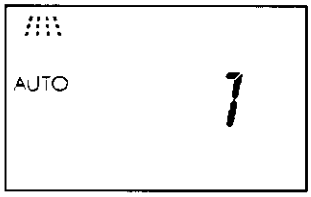
Note:

1. Details of recommended foods for each programme are given in the accompanying cookbook.
2. Foods should be covered with pierced microwave cling film or a tight fitting lid.
3. Liquids should be reheated uncovered.
4. Items in foil trays/containers should be transferred to microwave safe dishes. Although shallow aluminium foil containers are suitable for use in the microwave (see page 6) they are not recommended when using the auto reheat feature.
5. Allow programmes 1, 2, 4 to stand for 1 minute before serving.
6. Allow programme 3 to stand for 30 seconds before stirring or serving.
7. Allow programme 5 to stand for 3 minutes before serving.
8. Ensure all food is thoroughly reheated before serving; continue cooking on variable power and time if foods are not completely heated after the Auto Reheat programme.

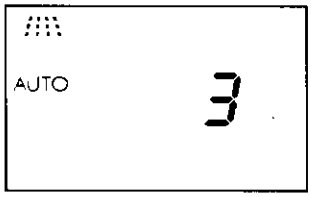
To set Auto Reheat

Example: Set AUTO REHEAT programme 3.

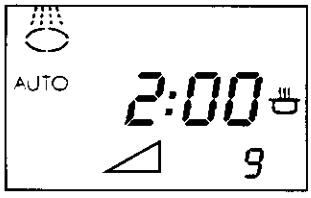
- Touch pad. Microwave and auto symbol will light up and "1" will appear in the display window.



- Touch Auto Reheat pad until the required programme is displayed.



- Touch the pad. Turntable symbol will rotate and cook indicator will light up. The oven will count down the time for the programme being used.



Note:

The display will be repeated 1–2–3–4–5 and back to 1 by touching AUTO REHEAT pad.

Weight Cook

This will enable you to cook a selection of food by weight using the 8 programmes.

Weight Menu Guide

1. Chicken
2. Jacket Potatoes
3. Beef Well
4. Beef Med
5. Beef/Lamb Rare
6. Lamb Med
7. Lamb Well
8. Pork

Note:

1. The maximum weights for each programme are given in the accompanying cookbook.
2. Cook meat/poultry on a microwave roasting rack (not supplied with oven) or directly on the turntable.
3. Cover all meat/poultry with a split roasting bag.
4. Turn meat/poultry half way through cooking.
5. For programme 2
   a) Prick potato skins.
   b) Wrap each potato in kitchen paper (not recycled).
   c) Place potatoes on turntable.
   d) Do not cook any more than 4 medium sized potatoes at any one time.
6. Allow 20 minutes standing time for meat/poultry over 450 g.
7. Allow 5 minutes standing time for meat/poultry under 450 g.
8. Always ensure that meat/poultry are cooked thoroughly, continue cooking on variable power and time if the desired result is not achieved after the Weight Cook programme.

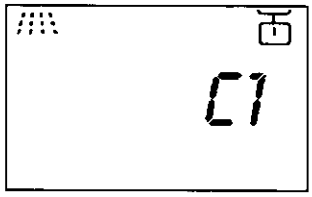
To set Weight Cook

Select WEIGHT COOK programme from programmes C1~C8.

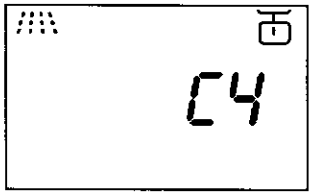
Obtain the weight of the food to be cooked.

Example: Set WEIGHT COOK programme C4 with 1,350 g

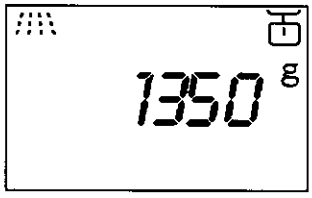
- Touch the cooking weight pad. Microwave and weight symbol will light up and "C1" will appear in the display window.



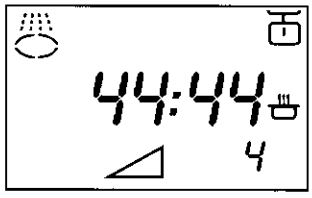
- Touch WEIGHT COOK pad to select programmes C2~C8 until required number is shown on in the display.



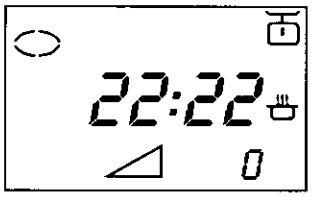
- Touch the numeral pads, (to set the weight of the food in grammes).
  10 pad once; "10 00" will appear
  1 pad three times; "13 00" will appear
  10 pad five times; "13 50" will appear
  "13 50" will appear in the display window.



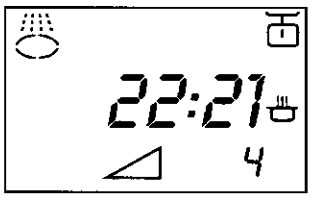
- Touch the Start pad. The oven will now automatically calculate the cooking time necessary and this will be shown up in the display.



- The oven will beep half way through the cooking cycle. The food item should be turned or re-arranged as required. (Refer to previous page.)



- After turning or rearranging the food, touch the Start pad again to continue the cooking.

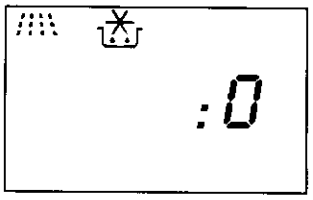


Note:

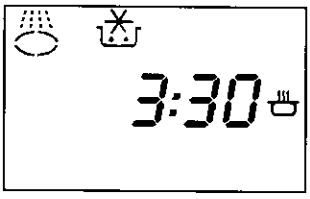
1. In case the door is not opened to turn or arrange the food half way through the cooking cycle, count down and oven will stop for ten seconds. The oven will restart automatically after ten seconds.
2. The display will be repeated C1, C2, C3, C4, C5, C6, C7, C8 and back to C1 by touching WEIGHT COOK pad.
3. When using WEIGHT COOK, the maximum weight that can be set is 3,999 g. (See information charts for recommended maximum weights for individual food items.)
   The display will be repeated 1,000 g – 2,000 g – 3,000 g – and back to 1,000 g by touching 10 pad.

To set Auto Defrost (Defrost by Time)

Example: Set the oven to defrost for 3 minutes 30 seconds.



- Touch the pad. Microwave and defrost will light up.
- Touch the numeral pads
  pad three times; "3:00" will appear
  pad three times; "3:30" will appear
- Now touch the pad. Turntable symbol will rotate and cook indicator light will light up.



The auto-defrost function is designed to defrost by automatically utilizing three different power levels. It begins defrosting on a medium/high power level to quickly activate defrosting. The middle programme defrosts on a medium-low power level. The last programme of the AUTO-DEFROST is on a low power level to ensure equalization of defrosting action throughout the food. Once the oven is started, it will gradually defrost the food and power level will automatically reduce during the defrosting time. This will eliminate or reduce the normal required standing time.

Note:
The "Auto Defrost" programme can only be used for up to 450 g/1 lb in weight.

Weight Defrost

This will enable you to defrost by weight selections of food by use of the 3 programmes.

Weight Defrost Menu Guide
d1 – Poultry
d2 – Meat
d3 – Fish

Note:
1. Details of recommended maximum weights for each programme are given in the accompanying cookbook.
2. Place the item of food on a microwave roasting rack (not supplied with oven) or directly on the turntable.
3. For meat and poultry weighing more than 499 g/1 lb 4 oz (approx.) it is necessary to turn during the defrosting cycle for best results.
4. For meat and poultry weighing more than 499 g/1 lb 4 oz (approx.) allow 20 minutes standing time.
5. For meat/poultry/fish less than 499 g/1 lb 4 oz (approx.) allow 5 minutes standing time.
6. For fish more than 499 g/1 lb 4 oz (approx.) allow 10 minutes standing time.
7. Always ensure that all meat/fish//poultry is thoroughly defrosted before cooking.

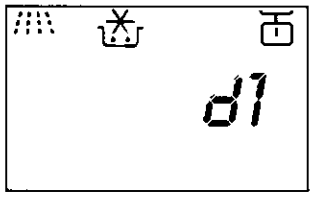
To set Weight Defrost

Select WEIGHT DEFROST programme from programmes d1~d3.

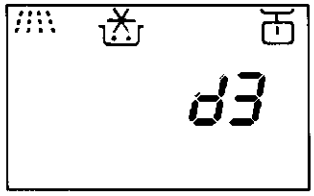
Obtain the weight of the food to be cooked.

Example: Set WEIGHT DEFROST programme d3 to defrost 1,350 g.

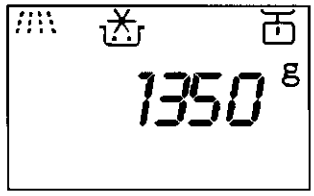
- Touch pad.
  The microwave, defrost and weight symbol will light up and "d 1" will appear in the display window.



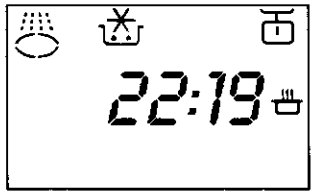
To select programmes d2~d3 repeat until required number is shown on in the display.



- Touch the numeral pads.
  pad once; "10 00" will appear
  pad three times; "13 00" will appear
  pad five times; "13 50" will appear
  "13 50" will appear in the display window.



- Touch the pad.
  The oven will now automatically calculate the defrosting time necessary and this will be shown up in the display.



One third and two thirds of the way through the defrosting process, the oven will beep, the food item should be turned or rearranged.

Note:

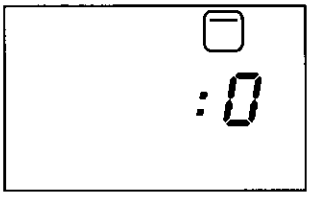
1. The display will be repeated d1 – d2 – d3 and back to d1 by touching WEIGHT DEFROST pad.
2. When using WEIGHT DEFROST, the maximum weight that can be set is 3,999 g. (See information charts in the cookbook for recommended maximum weights för individual food items.) The display will be repeated 1,000 g – 2,000 g – 3,000 – 0 g and back to 1,000 g by touching pad.

Grilling

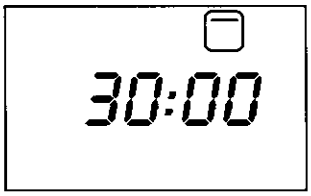
The timer can be set up to a maximum of 45 minutes.

Example: Set the oven to grill for 30 minutes.

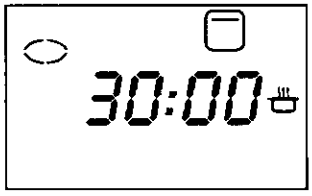
- Place the food to be grilled on the grill rack on the turntable tray.
- Touch the button. Grill symbol will light up.



- Touch the numeral pad three times; "30 00" will appear



- Touch the start pad. turntable symbol will rotate and cook indicator will light up.



Note:

The Grill will only operate when the door is closed.

Combination Grill Cooking

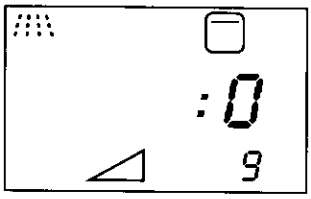
Note:

1. For short cooking times, it is advisable to preheat the oven first. Use the grill for 5 minutes.
2. Do not use combination or microwave mode for preheating.

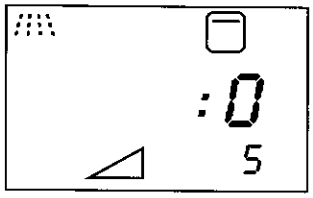
Example: Set the oven in combination grill mode on Power Level 5 and grill for 30 minutes.

- Place the food to be cooked on the grill rack on the turntable. Do not use the convection tray.

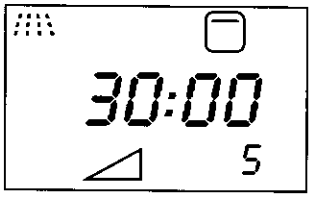
- Push the ◯ button. The microwave and Grill symbol will light up.



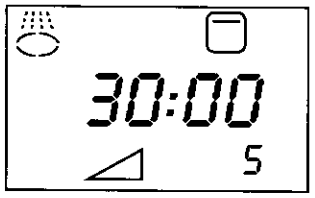
- Touch the Power Level pad (Microwave). ▬ pad four times; "5" will appear



- Touch the numeral pad. 10 min pad three times; "30:00" will appear



- Touch the ◇ pad. Microwave symbol will flash, turntable symbol will rotate and cook indicator will light up.



Convection Cooking

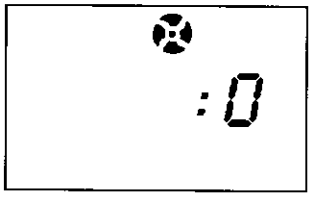
Note:

1. This oven can be set to a minimum temperature of 100°C and a maximum temperature of 250°C.
2. Pre-heating is recommended for convection cooking. Preheat the convection for 5 minutes at the temperature you are going to use for cooking.
3. The timer can be set up to a maximum of 99 minutes 99 seconds.

Example: Set the oven for convection for 45 minutes at 250°C.

- Place the food to be cooked on the convection tray on the turntable.

- Push the ◯ button. Convection symbol will light up.

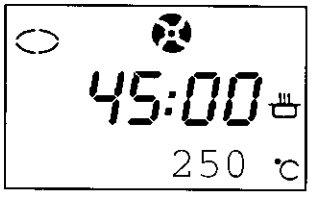


- Touch the numeral pads. 10 min pad four times; "40:00" will appear 1 min pad five times; "45:00" will appear

- Touch the temperature pad. ▬ or ▬ ; "200°C" will appear.

▬ pad ten times; "250°C" will appear.

- Touch the ◇ pad. Turntable and convection symbol will rotate and cook indicator will light up and "250" light will flash until the temperature of the oven reaches 250°C or the set temperature.



Combination Convection Cooking

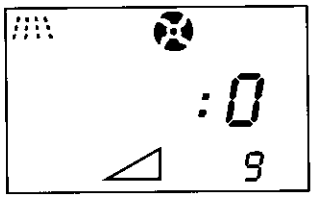
Note:

1. For short cooking times, it is advisable to preheat the oven first. Use convection for 5 minutes at the temperature you are going to use for cooking.
2. Do not use combination or microwave mode for preheating.
3. Do not use grill rack in the combination convection cooking.

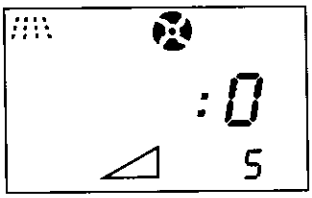
Example: Set the oven for combination convection for 30 minutes at 190°C on power level 5.

- Place the food to be cooked on the convection tray on the turntable.

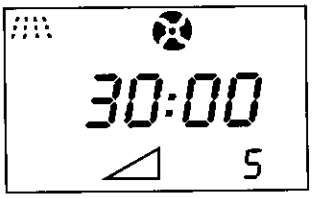
- Push the ◯ button. The microwave and convection symbol will appear.



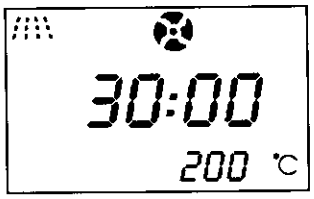
- Touch the Power Level pad (Microwave) ⎯ four times; "5" will appear.



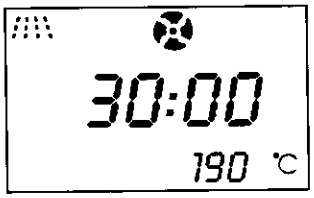
- Touch the numeral pad 10 min three times; "30:00" will appear.



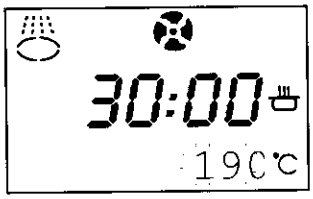
- Touch the temperature pad; "200°C" will appear.



Touch the temperature pad ⎯ twice; "190°C" will appear.



- Touch the ◈ pad. Microwave symbol will flash and turntable and convection symbol will rotate and cook indicator will light up. "190" light will flash until the temperature of the oven reaches 190°C or the set temperature.



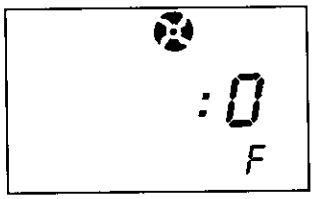
Bread proving

Note:

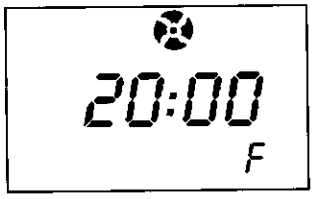
- To ensure the best bread proving, be sure to start with a cool oven. When using this function the oven heats to 38°C on convection only to provide a stable low temperature which is ideal for raising yeast doughs.

Example: Set the oven for bread proving for 20 minutes.

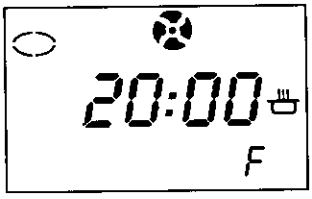
- Push the ⎯ pad.



- Touch the numeral pad 10 min twice; "20:00" will appear.

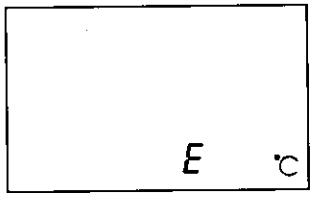


- Touch the ◈ pad. Turntable and convection symbol will rotate and cook indicator will light up.



Note:

When the temperature in the oven cavity is too high for bread proving, the error message will appear on the display and the oven will not operate after the ◈ pad is touched.



In this case, let the oven cool for 15–20 minutes with door open. After that touch the ⓧ pad and reset.

To set Auto Repeat

To repeat an identical programme i.e. Power Level and Time, instead of having to reprogramme the instructions manually, select the auto repeat pad which will automatically select the last instruction programmed into the oven. Touch the ⏀ pad to commence the cooking process.

Example: The oven had been previously set to cook on Power Level 9 for 6 minutes.

- Touch the auto repeat pad.
- Touch the ⏀ pad.

The oven will now cook on Power Level 9 for 6 minutes.

If the ⊘ pad was touched during the cooking time or at the end of the programme, the oven will still hold the information enabling "Auto Repeat" to be used.

If after selecting "Auto Repeat" any pad other than "START" is touched, the last cooking cycle will be deleted and "AUTO REPEAT" will not work.

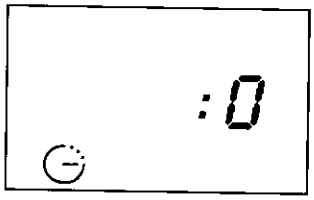
To set the Pre-Set Function

This oven has a Pre-Set feature which means the oven can be set to delay the start of the cooking process.

Because the oven is set to start at a specific time of day, the clock must always be correct.

Example: Set Pre-Set time of 12:30 to cook on power level 5 for 5 minutes.

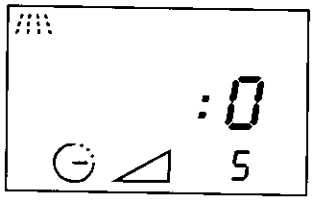
- Touch the 4f pad. Pre-Set symbol will light up and " : 0" will appear in the display window.



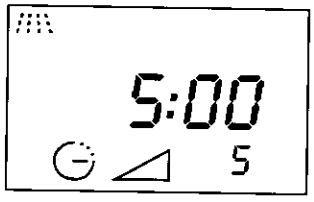
- Touch the numeral pads. (For setting the Pre-Set time, the MIN pads set the hours and the SEC pads set the minutes.)

10 min 100g pad once; "10:00" will appear
1 min 100g pad two times; "12:00" will appear
10 sec 10g pad three times; "12:30" will appear

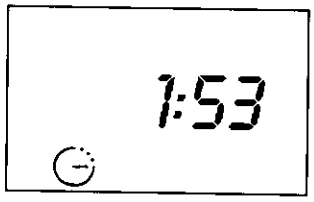
- Touch the POWER LEVEL pad to set power level.



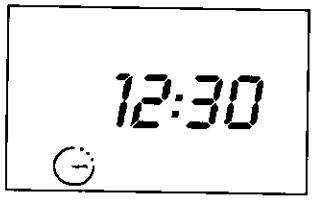
- Touch the numeral pad to set cooking time.



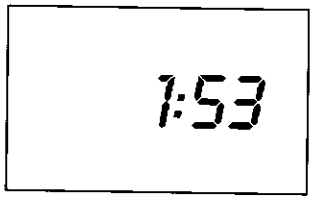
- Touch the ⏀ pad. The present time will appear in the display window.



To check pre-set time
- Touch the 🕘 pad.



Pre-set time is indicated for 5 seconds.
The oven will commence cooking at 12:30.



If the oven door is opened, the PRE-SET indicator stops flashing. AFTER CLOSING THE DOOR, START PAD MUST BE TOUCHED AGAIN SO THAT THE OVEN WILL START AT PRE-SET TIME.

If it is necessary to reset the pre-set time, touch the ⊘ pad and start again.
If it is necessary to cancel the pre-set time, touch the ⊘ pad.

Memory Key

1. This oven has three memory functions.
2. Each of these memory functions 1 2 3 can store up to three separate programmes, (e.g. Auto Defrost – Microwave Cooking – Grill) or to store any individual programme.

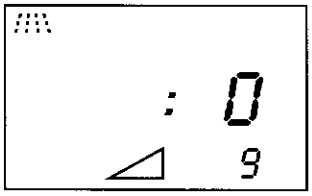
To set the Memory

Example: Set the following programme in MEMORY 1. (1).

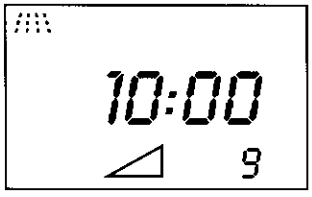
AUTO DEFROST 5 MIN	→	MICROWAVE COOKING POWER LEVEL : 9 TIME : 10 MIN	→	GRILL 30 MIN

- Touch the pad to set AUTO DEFROST and touch numeral pad to set defrosting time.

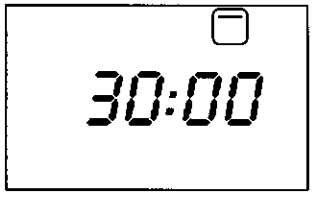
- Touch the POWER LEVEL pad to set power level.



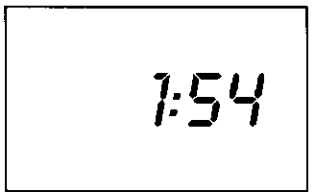
- Touch the numeral pad to set cooking time.



- Touch the to set GRILL mode and touch numeral pad to set grilling time.



- Touch the MEMORY pad (1). Now the above programme is set into MEMORY 1. And present time will appear in the display window.



Note:
If you want to set the above programme into MEMORY 2 or 3, touch 2 or 3 pad instead of 1 pad. When the oven is unplugged or the power supply is switched off, the memory will be erased and will need to be preset.

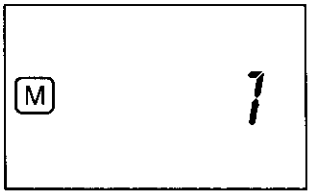
The memory will not be erased by the clear pad.

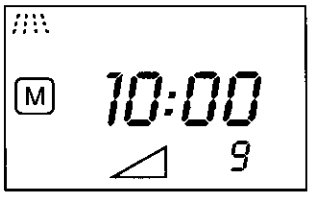
To store a new programme:

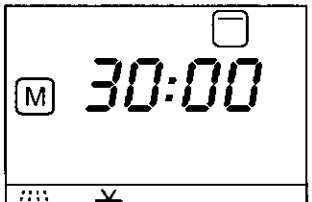
1. Set the new programme required (e.g. Grill 10 min).
2. Touch any of the memory pads 1 2 3 and the new programme will be retained; whatever was previously stored in that memory will be erased.

To use Memory Key

- Touch the MEMORY 1 pad. The programme which is set into MEMORY 1 will appear in the display automatically.



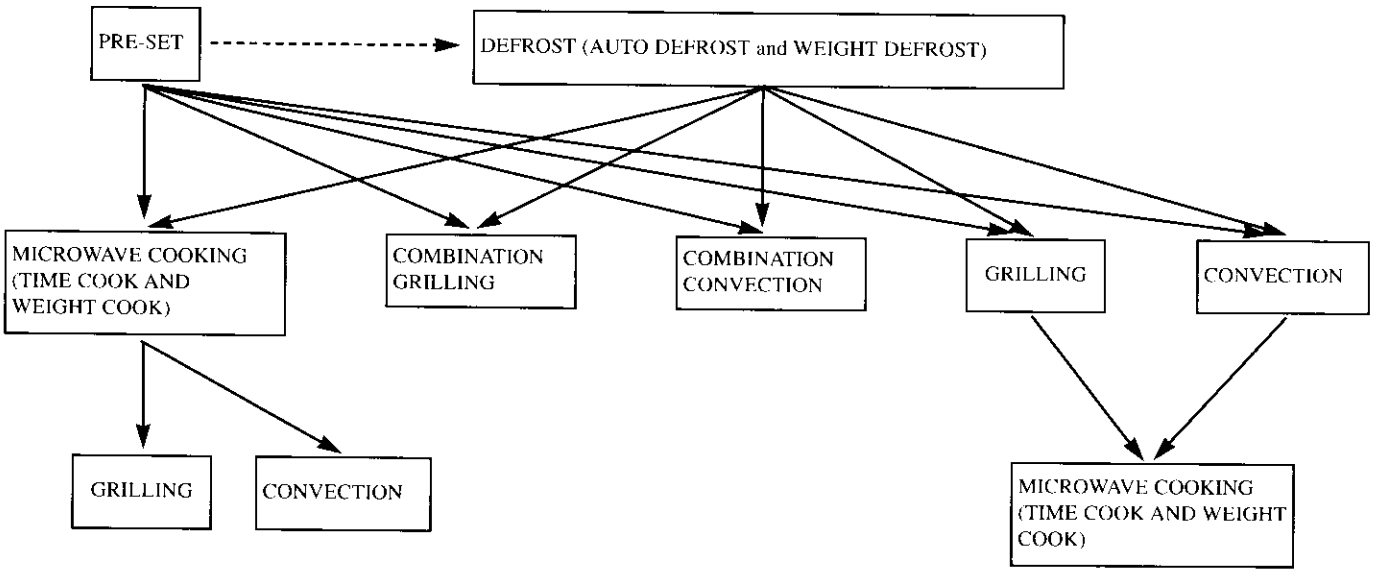




- Touch the start pad. The oven will operate using the programme set into MEMORY 1.

Memory Key

This oven has the ability to be programmed to do up four consecutive functions. These combinations are given below and either the complete programme or part of it can be used.



Note:
In continuous cooking, if DEFROST programme is set after the cook programme, then DEFROST will always start before cook.

Weight conversion guide

Metric		Imperial	
100 g	(0.1 kg)	4 oz	
150 g		5 oz	
175 g		6 oz	
200 g		7 oz	
225 g		8 oz	(0.5 lb)
250 g	(0.25 kg)	9 oz	
275 g		10 oz	
300 g		11 oz	
350 g		12 oz	
375 g		13 oz	
400 g		14 oz	
425 g		15 oz	
450 g		16 oz	
475 g		17 oz	
500 g	(0.5 kg)	18 oz	
1,000 g	(1 kg)	35 oz	(2.2 lb)
2,000 g	(2 kg)	70 oz	(4.4 lb)
4,000 g	(4 kg)	141 oz	(8.8 lb)
6,000 g	(6 kg)	211 oz	(13.2 lb)

Stop/Clear

By touching ⏚ you can erase/cancel all entries (except time of day), or change a programme that has already started.

Examples:

If you have not already touched start – Touch ⏚ once and what you started to enter is erased/cleared.

If you already have touched start – touch ⏚ to stop the programme.

The time of day will reappear in the display window.

The programme will be interrupted if you open the door of the oven. Re-start by touching ◇ when the door has been shut again.

Oven cooling

After completion of the cooking cycle, a cooling fan will operate automatically for a short period of up to 60 seconds.

Interior lamp

This illuminates when the oven is operating.

Taking care of your combination oven

- Always keep the oven clean – avoid spill-overs and do not forget to clean under the glass tray and the inside of the door.
- Use preferably round or oval casseroles with a lid when cooking in your combination oven.
- Do not use metal or metal decorated casseroles. Certain plastic materials can melt or warp when it is in contact with hot food.
- Cover the food when cooking. Use a glass lid, a plate or grease proof paper.
- Pastry, bread and the like can be defrosted directly in a bread basket or on a paper towel.
- If frozen food is heated in its package, the package should be opened. Packages containing metal or metal decoration must not be used unless specifically recommended for use in the microwave. Remove metal clips and wire ties.
- Small pieces of aluminium foil can be used to cover parts that easily overcook such as chicken legs.
- Food with peel or skin should be pierced with a fork – e.g. potatoes and sausage. Do not boil eggs in the microwave oven as they can explode.
- Put large, thick pieces close to the edge of the casserole and try to cut the food in to even sized pieces. Always place the food on the turntable.
- The food will be evenly cooked if you stir or turn it a few times.
- Always set a shorter cooking time than indicated in your recipe to avoid over cooking. The larger the amount of food the longer it takes.
- Use little or no water for cooking vegetables.
- Use less salt and spices than for "normal" cooking.
- Season afterwards.
- Allow a few minutes "standing" time after the oven has switched off to ensure complete and even cooking results.
- Always ensure food is piping hot throughout before serving.
- Use pot holders or gloves when taking dishes and food from the oven.

Care and cleaning

The oven must always be clean. Residue of food spillage or spatters will attract microwave energy causing it to burn on. This could reduce the efficiency of the oven and may cause bad odours.

Do not attempt to tamper with or make any adjustments or repairs to any part of the oven. Repairs should only be done by a qualified service technician.

Cleaning the interior

Be sure the oven is switched off or the unit is unplugged before cleaning.

Always keep the inside of the oven clean. Wipe up spillovers and food spatters immediately. Soilage that is allowed to remain on the oven walls, door seal and door surface will absorb microwave energy, reduce the efficiency of the oven, and possibly damage the oven interior.

Use mild, liquid detergent, warm water and a soft, clean cloth to remove soilage. NEVER USE ABRASIVE CLEANERS, COMMERCIAL OVEN CLEANERS OR STEEL WOOL PADS ON ANY PART OF THE COMBINATION OVEN.

To loosen difficult soilage, boil a cup of water in the microwave oven for 2 or 3 minutes. NEVER USE A KNIFE OR ANY OTHER SHARP UTENSIL TO REMOVE SOILAGE FROM OVEN SURFACES.
Some models have a rectangular glass tray. If your model is equipped with a turntable the turntable tray will be either glass or plastic. The trays can be removed for cleaning. Use caution when handling them. The glass trays are heavy and can break if dropped.
All of the trays are dishwasher safe.

To remove odours from the oven interior, boil a cup of water plus 2 tablespoons of lemon juice for 5 minutes.

Cleaning the exterior

Open the oven door when cleaning the control panel. This will prevent the oven from being turned on accidentally. You should clean outside surfaces of the oven with mild liquid detergent and water followed by a wiping with clear water to remove any excess detergent. Dry with a soft cloth.

Spray-on window cleaners or all purpose spray-on kitchen cleaners can also be used. Never use abrasive cleaners, scouring pads or harsh chemicals on the outside surfaces of your oven. To prevent damage to the working parts, do not allow water to seep into ventilation openings.

Service and spare parts

If the oven does not come on:
- Check the appliance is connected correctly
- Check controls are set correctly
- Check settings/procedures against the booklet

If the food does not cook evenly:
- Refer to the procedures given in the cookbook

If the microwave does not function:
- Check the door closes properly (if food particles or other objects have become stuck inside the door, it will not close properly and the microwave cooking will not take place).
- Check the Start pad ⟨◇⟩ has been depressed.
- Check that it is plugged in properly.
- Check that the socket switch and/or the switch from the mains supply to the oven are ON.
- Replace the fuse in the plug, if required, with another of the same rating and check that the plug has been wired up correctly.
- Check that the socket, when present, is receiving power, by plugging in an appliance you know to be working.
- Check that the fuse in the fuse box is intact.

If after all these checks, the oven still does not work, contact your local Zanussi Service Centre quoting the model number and serial number. The address and telephone number can be found in the accompanying Customer Care Booklet, and also in your local telephone directory under "Z". Please make sure you give the model and serial number of the appliance.

This information can be found on the rating plate located on a foil label on the back of the appliance.

We suggest you make a note below so you have the details to hand.

Model: **ZCM32T**
Serial Number:
Date of purchase:

Original spare parts can be purchased from Zanussi Service Centres.
In-guarantee customers should ensure the above checks have been made as the engineer will charge if the fault is not a mechanical or electrical breakdown.
Please note that proof of purchase will be required for any in-guarantee service calls.

Service details – adhesive label
When you return your guarantee card to Zanussi Ltd., you will receive an "Appliance Guarantee and Maintenance Record" together with an adhesive label (containing the telephone number of your local Zanussi Service Centre). The label can be adhered to the machine or adjacent furniture.

CUSTOMER CARE
For general enquiries regarding your Zanussi appliance, or further information regarding cookers, microwave cookers, refrigeration or home laundry equipment, you are invited to contact our Consumer Care Department by letter or telephone as follows:

Customer Care Department
Zanussi Ltd.
Zanussi House
Hambridge Road
Newbury
Berkshire
RG14 5EP
Tel: (01635) 521313

Guarantee conditions

We Zanussi undertake that if within 24 months of the date of the purchase this Zanussi appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on the condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instruction.
- The appliance has not been serviced, maintained repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Zanussi Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.
- Home visits are made between 8.30 am and 5.30 pm Mon – Fri. Visits may be available outside these hours in which case a charge will be made.

EXCLUSIONS – This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs, removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Zanussi manufacture which are not marketed by Zanussi.
- EU countries. The standard guarantee is applicable but subject to the owner's responsibility and cost to ensure the appliance meets the standards set by the Country to which the product is taken. Proof of purchase may be required. The Zanussi Company in the country concerned will be pleased to advise further.

Do not use this combination oven for commercial purposes, it is made for domestic use only.

Technical data

Building in kit		BFC 430 B/W
Overall dimension	Width	555 mm
	Depth	484 mm
	Height	348 mm
Cavity dimension	Width	360 mm
	Depth	360 mm
	Height	227 mm
Volume		32 litre

Power source		240V, AC, single phase, 50Hz
		Circuit 13 A
Power consumption		2850 W
Power output	Micro	850 W
	Grill	1300 W
	Convection	1500 W
Weight		26 kg